Division of Environmental Health Food Establishment Inspection Report Page of	_
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Preventing Contamination by Hands 22 IN OUT WA Consumer Advisory provided for raw or	
	6
6 IN OUT N/A N/O Hands clean and properly washed 6	
7 IN OUT N/A N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed Pasteurized foods used; prohibited foods not	
8 IN OUT Adequate handwashing facilities supplied & 6 23 IN OUT (A) offered	6
Approved Source	T
9 kg/ OUT Food obtained from approved source 6	6
10 IN OUT N/A (N/O) Food received at proper temperature 6 25 OUT Toxic substances properly identified, stored, used	6
12 IN OUT (N/A) N/O Required records available: shellstock tags, parasite destruction 6 Compliance with variance specialized	
parasite destruction 26 IN OUT Compliance with variance, specialized process, and HACCP plan	6
13 IN OUT N/A Food separated and protected 6 14 IN OUT N/A Food contact surfaces: cleaned & sanitized 6 Risk factors are improper practices or procedures identified as the most	
Proper disposition of returned, previously Proper disposition of returned, previously prevalent contributing factors of foodborne illness or injury Public Healt interventions are control measures to prevent foodborne illness or injury	
Served, reconditioned, and unsafe food GOOD RETAIL PRACTICES	
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.	
Mark "X" in box. If numbered item is not in compliance and/or if COS and/or R. CQS =Corrected on-site during inspection R =Repeat violation PTS =Dement poin Compliance Status COS R PTS Compliance Status COS C	
Safe Food and Water Proper Use of Utensils	1983
27 Pasteurized eggs used where required 1 40 In-use utensits: properly stored 28 Water and Ice from approved source 2 41 Utensits, equipment and linens: properly stored, dried,	1
20 VValer and ice from approved source 2 41 handled	1
Variance obtained for specialized processing methods 1 42 Single-use/single-service articles: properly stored, used	1
Proper cooling methods used; adequate equipment for temperature control	
31 Plant food properly cooked for hot holding 1 designed, constructed, and used	1
32 Approved thawing methods used 1 45 Warewashing facilities: installed, maintained, used; test strips	1
33 Thermometer provided and accurate 1 46 Nonfood-contact surfaces clean	1
Food Identification Physical Facilities 34 Food properly labeled; original container 1 47 Hot & cold water available, adequate pressure	2
Prevention of Food Contamination 48 Plumbing installed; proper backflow devices	2
Insects, rodents, and animals not present 2 49 Sewage and wastewater properly disposed 36 Contamination prevented during food peparation, storage & 1 50 Toilet facilities; properly constructed, supplied, & cleaned	2
36 display	2
38 Wiping cloths: properly used and stored 1 52 Physical facilities installed, maintained, and clean	1
39 Washing fruits and vegetables 1 53 Adequate ventilation and lighting; designated areas use 1 have read and understand the above violation(s), and Documents and Placards	1
I am aware of the corrective measures that shall be taken.	
Person in Charge (Print and Sign) 70 Hal 7. 100 Date: 18/15/20712	2
DEH Inspector (Print and Sign) + 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	2
White: DPHSS/DEH Yellow: Food Establishment	

	Department of Public Health and Social Services Division of Environmental Health	
III III A	Food Establishment Inspection Report Page	of 2
10FM	MENT NAME LOCATION (Address) DI MAIA D. C. COZA MAIA (A)	
INSF	PECTION DATE SANITARY PERMIT NO. PERMIT HOLDER	
ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
Violation	s cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-46	
TO.	8-406.11 of the Guam Food Code. A PEGUAR INSPECTION WAS CONDUCTED LAST INSPECTION ON	
	3/22/2020 RUSULTED IN " 5/A"	
	THE FOLLOWING WAS OBSERVED:	×
	THE TOPOSTITION OF THE PARTY OF	
	JAMES CACAL DOB: 10/05/1997 TO WAS ABLE 10 PRODUCE HEADER	
	JOHN TEBEL DO: 05/124/19912 COPINAUM	E.
	RAMINED "A" PLACARD # 02/80.	
	ISSUED AND POSTED "A" PLACARD #	
	CALL 300-9579 TO CHECK WHEN HEAVEHUREPIFICATE	
	PROCESSING IS AVAILABLE,	
		-
		<u>-</u>
		·
Based on the	inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply m	ay result in
aubmitted to t	suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing the Director within the period of time established in the notice for corrections. Part	g must be
DEH Inspector	Print and Sign) Diffy to Date: () H	INTI
Rev	: 08.27.15 White: DPHSS/DEH Yellow: Food Establishment	J.W

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Page	\ of	



DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES

DIVISION OF ENVIRONMENTAL HEALTH

PUBLIC AND PRIVATE PREMISES INSPECTION REPORT

		INSPECTION	JN REPURI			
MINDA	AME: (OWNER, LESSEE, OCCUPANT, ETC.) ADDRESS; Lot #, street name, house/apt. #, building name: LOT 5361 - 2 NEW MANGILAO					
_ X \\	N/INVESTIGATION DATE:	COMPLAINT #:	MUNICIPALITY/VILLAGE; SUBDIVISION MANGLEDO			
	OWING CHECKED ITEMS REPRE	SENT VIOLATIONS OF THE	E CORRESPONDING SECTIONS OF TITLE 10	GUAM (CODE ANNO	TATED
SECTION #	ON# REMARKS					
	An assessment of the above-mentioned facility was conducted on this day to determine compliance with					
	DPHSS Guidance Memorandum 2020-25 (June 22, 2020) during the COVID-19 emergency.					
The following violations were observed and deemed a public nuisance: Not Corrected on the Spot (COS) Rep						Kenest
	1. Failed to require and	enforce mandatory use	of face masks with employees/customers			
	2. Failed to enforce soc	ial distancing of a minir	num of 6 feet between individuals in the			
	interior and exterio	r premises of the proper	ty of the business.			
	3. Failed to post approp	riate signage for face m	asks and social distancing.			
	4. Failed to have a poli	y in place for the freque	ent cleaning of all surfaces.			
	5. Failed to have and pr	esent an organization-sp	pecific guidance plan in place.			
	6. Failed to properly maintain the required occupant load of					
	7. Failed to adhere to the	e authorized number fo	r social gatherings on business premises.			
	8. Failed to adhere to the	ne requirements outlined	in DPHSS Guidance Memorandum			
	201-12 PBI	3/2020-29				
	Section 20106 (Title 10 Guan	Code Annotated, Chap	ter 20) authorizes Department of Public	Health o	& Social S	ervices
	to conduct inspections of all p	public and private groun	ds, buildings, & other places to enforce &	corder t	the immed	iate
	abatement of the public nuisa	nce. Businesses that fai	to comply with applicable & current Ex	ecutive	Orders and	i/or
	Public Health Guidances shal	l be deemed a public nu	isance under Chapter 20, Title 10, of the	Guam C	Code Anno	tated
	which are misdemeanors, if for	ound guilty.				
					_	
		None	10.00 1	-	110	
#8: POSTING OF SIGNAGE PROFIBMING PAIPONS SEMPLOYEES W/ GOLD				<u>D</u>		
	LAN SHOWNES	VISIBLE.				
û Î						
VOLLARE	HEBERY CIVEN	DAYS ILV	DO TO CORRECT THE AROVE OUTER RR	001.514		
	E HEREBY GIVEN ROPERTY WILL BE REINSPEC		RS TO CORRECT THE ABOVE CITED PR	OBLEM	5.	
	BY (Print & Sign):	IN T. TEAR		5/2	050	
DEH INSPE	GTOR (Print & Sign): EPHO	t	J. Almandras of	_		
Rev: 9/2019	WHITE	COPY - DEH YELLO	W COPY - Owner/Lessee/Occupant			



GOVERNMENT OF GUAME

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



COMPLIANCE CHECKLIST FOR EATING AND DRINKING ESTABLISHMENTS BASED ON EXECUTIVE ORDER 2020-20, 2020-16, 2020-14, DPHSS GUIDANCE MEMO 2020-07 and 2020-12

Name of Establishment: Domino's Pizza - Mangilao Company Name: DPG, INC.

Location: Lot 5360 - 2 NEW Mangilao, Guam

Item No.	Criteria	Comments	Executive	iance with Order and Guidance
	General Requirements	provided evide	200.06	
X	Has a written policy and procedures for COVID-19 prevention and control measures prior to re-opening, which address the following:	Written policy.	C	100
	 a. Employee health, to include having a plan in place if someone is or becomes sick 	3(6	265
	b. Cleaning/sanitizing procedures	et	(7)	9(0)
	c. Social distancing and other protective measures	11	Res	Ale
2	Operates at no more than the authorized occupancy rate		(es)	No
3	Prohibits the use of high touch items such as food trays		(YES)	No
4	Prohibits the operation of salad bars, buffets, and/or self-service operations		(Ves)	No
5	Follows the requirement of the Guam Food Code that also applies to COVID-19 mitigation:		(78)	No
	a. Prohibiting sick employees in the workplace		(Yes)	No
	b. Strict handwashing practices, to include when and how		T	No
	c. Strong procedures and practices to clean and sanitize surfaces		Q2	No
	d. PIC is on site and is a certified food manager		Yes	No
	Employee Health			
6	Screens employees and patrons before entering the facility	Onlyemployees	Yes	No
7	Possesses adequate supplies to support healthy hygienic behaviors		Yes	No
8	Posted signage for employees and patrons on good hygiene and sanitation practices	No signage posted.	Yes	No.
	Cleaning and Disinfection			
9	Has a cleaning and disinfection procedures and schedule in place for common areas, highly touch surfaces, and the entire establishment	Recommeded to establi written schedule	sh (es)	No
10	Possesses adequate cleaning and disinfection products and PPE to perform enhanced cleaning/disinfection		Yes	No
11	Follows CDC's cleaning and disinfecting guidelines		Yes)	No
	Ventilation			
12	Maximizes fresh air through use of existing ventilation system		(Yes)	No
13	Minimizes air from fans blowing from one person directly at another individual		Tes	No

* SUBMIT PLAN TO

Department of Public Health & Social Services ITC Building Ste 219 590 S. Marine Corps Drive, Tamuning, Guam 96913-3532 www.dphss.guam.gov

PCOR 3 Plans @ d phos. guam.gov

	Social Distancing and Other Protective Measures			
14	Implements social distancing of at least 6 feet and posting of appropriate signage	No signage posted	Yes	No
15	Posted signage at entrance stating that no one with COVID-19 symptoms is permitted inside	No signage posted	Yes	Nd
16	Appropriate physical barriers are in place for cafeteria style dining and booth seating	N/A No dine in.	Yes	No
17	For congregations or social gatherings:			
	a. Total number of people, including employees, do not exceed the capacity permitted in the most recent E.O. (including ballroom and private rooms)		Yes	No
	 Total number of people in each party do not exceed the number allowed for congregations or social gatherings in most recent E.O. 		(Pes)	No
18	Mandating the wearing of face mask		(Yes)	No

RECEIVED BY (Name and Title) JOHN 7- IFBER 3	DATE 18/20/200
DEH INSPECTOR (Name and Title T. SHIMEN EPHIL	B/15/2020

J. Almandres, PCIVGE/15/20

Start 6: 40pm